

FOG Best Management Practices (BMPs)



BENEFITS TO THE RESTAURANT OF IMPROVING FOG CONTROL

Whether a restaurant is part of a FOG control program or not, improved FOG control provides multiple benefits for restaurants:

FOG Control Practice	Benefit
Improved Kitchen BMPs (less grease down the drain)	<ul style="list-style-type: none"> • Reduced drain line blockages and cleaning • Reduced cost of drain line cleaning and jetting • Reduced SSOs • Reduced odors • Reduced non-renderable waste grease generation
Increased cleaning or maintenance of grease control devices	<ul style="list-style-type: none"> • Reduced drain line blockages and cleaning • Reduced SSOs • Reduced odors
Overall compliance with the FOG control program	<ul style="list-style-type: none"> • Avoidance of non-compliance fees or fines • Benefit the environment and the community